



COURTNEY'S
BRASSERIE
fine wine & good times

www.courtneysbrasserie.com.au

Courtney's Truffle Menu

Canapés on Arrival

Menu

Rolled Crab & Truffle Omelette

Speck & Truffle Crème Caramel

Duck Liver Parfait with Truffle, Potato & Spinach

Truffle Pasta Carbonara

Pheasant Assiette ~Roasted Breast with Ballotine Leg, Chestnut Puree & Pearl Barley

Mudgee Wild rabbit Pithier with Truffle Mash & Pea Puree

Truffle Ice Cream

Tea or Coffee with Chocolate Truffles
\$90pp or \$145pp with wine matching

Truffles

Lowes Mount Truffiere is an emerging rural business based on growing the rare Black Perigord Truffle.

Fresh Truffle seems to be at its best when it is grated or sliced thinly onto hot food just before eating. In this way the aroma of the truffle is brought to you through the heat of the dish on the plate before you.

Truffle is a flavour enhancer. It brings a unique earthy flavour to good food and the aroma is an essential part of the experience of eating truffles.

Truffle will willingly infuse many foods by storing them in containers with food like eggs. The delicate flavour of truffle can be overwhelmed by spices or foods with a strong flavour, so we have tried to use truffles to enhance the flavour of simpler dishes such as those based on pasta, cheese or egg.